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Famous Amos Raisin-Filled Choc Chip Cookies Categories: Cookies

Yield: 72 servings

2 c Margarine; softened

3/4 c Packed light brown sugar 3/4 c
Granulated sugar

1 ts Vanilla

2 md Eggs

2 1/2 c All-purpose flour; sifted 1 ts
Baking soda

1/2 ts Salt

2 c Raisins

12 oz Semisweet chocolate chips

Recipe by: St. Louis Post-Dispatch

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Preheat oven to 375 degrees. Beat margarine, brown and white sugars, vanilla, 1 teaspoon water and eggs with electric mixer in large bowl until creamy and thoroughly blended.

By hand, stir in flour, baking soda and salt until well mixed. Stir in raisins and chocolate chips.

Spoon dough by teaspoonfuls onto cookie sheets. Leave 1 to 1 1/2 inches

between cookies. Bake 8 minutes or until cookies are browned to your liking. Yield: About 6 dozen.